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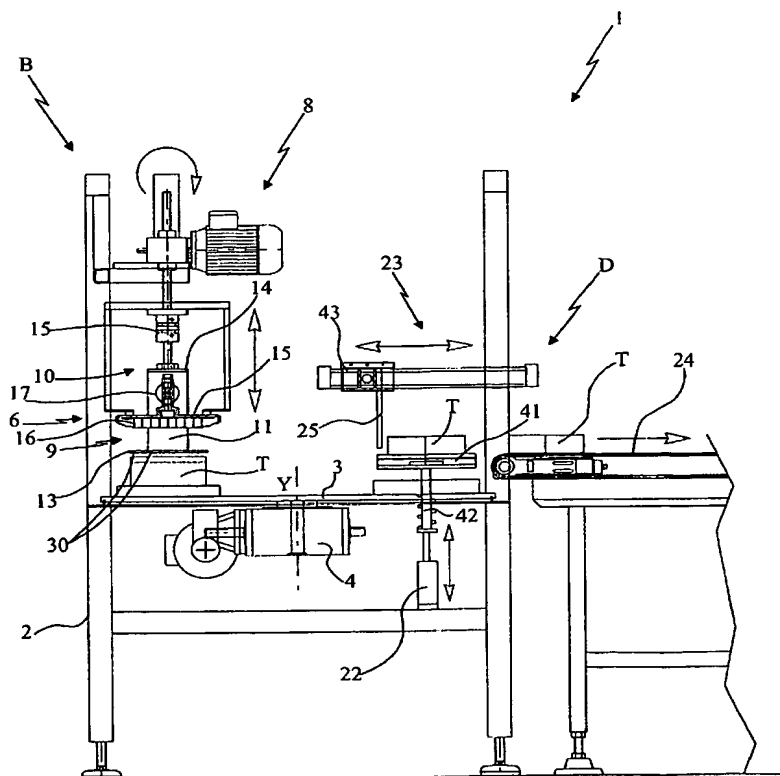
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(54) Title: MACHINE FOR THE PRODUCTION OF MULTILAYER FOOD PRODUCTS



(57) Abstract: Machine for the production of multilayer food products, in particular for the production of multilayer cakes, provided with a rotating platform (3) having, associated therewith, four operating stations (A, B, C, D) able to operate in sequence on the food product and arranged at 90° with respect to each other and preferably composed of: a station (A) for loading different layers of pastry (5); a first dispensing station (B) for distributing a liquid filling product; a second dispensing station (C) for distributing a fairly dense filling product such as a cream or the like; and a station (D) for expelling the cake (T) once completed

WO 2005/032284 A3



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